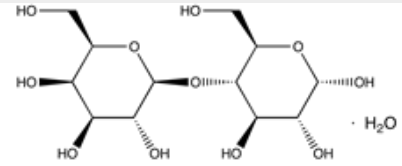


Identification

C₁₂H₂₂O₁₁ · H₂O
 M = 360,32 g/mol
 CAS [10039-26-6]
 EC number: 200-559-2
 Taric code: 1702 11 00



Synonyms

Lactobiose, Milk sugar

Applications

analytical chemistry, synthesis of organic products, in food industry, for pharmaceuticals synthesizing, in biochemistry, nutrient media for bacterial culture, in pharma industry.

Specifications

identity (IR-spectrum).....	passes test	total aerobic microbial count (TAMC).....	max. 100 CFU/g
Identification color reaction.....	passes test	total combined yeast and	
Identification TLC.....	passes test	mould count (TYMC).....	max. 50 UFC/g
Identification water.....	passes test	absence of escherichia coli.....	passes test
absorbance.....	passes test	proteins and light-absorbing impurities:	
acidity or alkalinity.....	passes test	max. absorbance from 210 - 220 nm.....	0,25 AU
appearance of solution (10 %, H ₂ O).....	passes test	max. absorbance from 270 - 300 nm.....	0,07 AU
clarity and colour of solution.....	max. 0,04 %	residue on ignition.....	max. 0,1 %
specific rotation ([α] ₂₀ ^o /D, c = 10, H ₂ O).....	+ 54,4 ° - + 55,9 °	loss on drying (80 °C, 2 h)	max. 0,5 %
sulphated ash.....	max. 0,1 %	water (K.F.).....	4,5 - 5,5 %

Physical data

- Bulk density: ~ 500 kg/m³
- Solub. in water: (20 °C): freely soluble
- Melting point: 202 °C
- pH(50 g/l H₂O, 20 °C) 4 - 6

Transport/storage

- 10°C - 30°C